



## VTP SERIES - TAPAS DISPLAY

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Manual for installation, use and maintenance



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## 1 RECEIVING AND INSPECTING THE EQUIPMENT

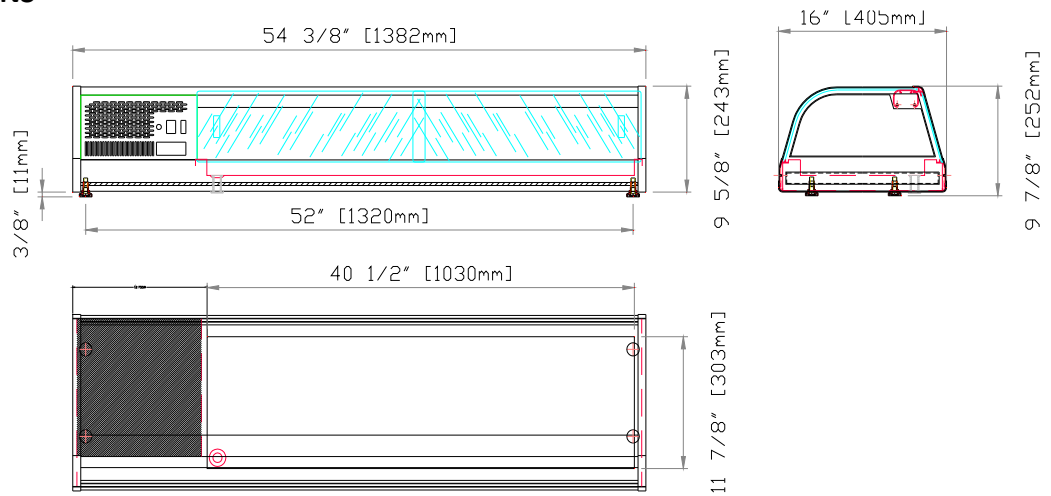
Upon receiving your new Fagor VTP, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Contact the dealer through which you purchased the unit.

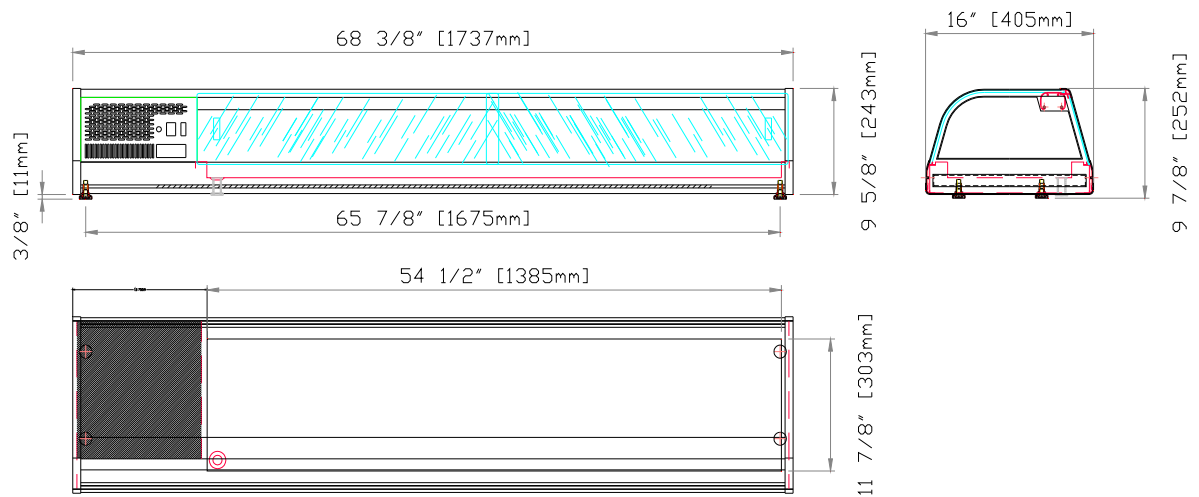
## 2 SPECIFICATIONS

| VTP SERIES- TAPAS DISPLAY |      |      |    |              |           |      |      |             |
|---------------------------|------|------|----|--------------|-----------|------|------|-------------|
| MODEL                     | Pans | Amps | HP | Voltage      | NEMA PLUG | Onz. | Ref. | Ship Weight |
| VTP-139                   | 6    | 3.5  | ¼  | 115 / 60 / 1 | 5-15P     | 8    | 134a | 112         |
| VTP-175                   | 8    | 3.5  | ¼  | 115 / 60 / 1 | 5-15P     | 8    | 134a | 135         |

### 2.1 DIMENSIONS



VTP 139



VTP 175

### 3 INSTALLATION

#### 3.1 UNCRATING

Cut and remove the outer packaging.

If machine was upright during this operation remember to leave the cabinet laid down for 24 hours before plugging into power source.

#### 3.2 LOCATION

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor / table / cabinet strong enough to support the total weight of the unit and contents. For the most efficient operation, be sure to provide good air circulation inside and outside of the unit.

***Inside cabinet:***

The first cleaning must be made when you unpack the machine and before switching it on. You have to clean it with water and with mild detergent. When it is clean and dry, insert the accessories in the appropriate places, for the best use of the user.

***Outside cabinet:***

Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is recommended that the unit be installed no closer than 2" from any wall. The place where the refrigerator is placed must be open and clean, avoiding that the fan of the condensing unit absorbs materials which are deposited then into the condenser blades and coil, which can produce failures.

#### 3.3 DATA PLATE

The data plate is located inside the cabinet, on the left side panel. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of your machine and is of great benefit to installers, operators and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference before installation.

**CAUTION! NEVER LAY MACHINE ON ITS SIDE! IF NEEDED, LEAVE THE CABINET ON ITS NORMAL POSITION FOR 24 HOURS BEFORE PLUGGING INTO POWER SOURCE.**

**FAILURE TO MEET THIS REQUIREMENT CAN CAUSE COMPRESSOR FAILURE AND UNIT DAMAGE THAT WILL NOT BE COVERED UNDER WARRANTY!**

### 3.4 LEVELING

Set unit in its final location. Ensure the drain hose or hoses (bottom rear side of the cabinet) are positioned in the pan. Free plug and cord (do not plug in yet) and place the unit close enough to the electrical supply so extension cords are never used.

### 3.5 ELECTRICAL CONNECTIONS

Refer to the amperage data on this manual or on data plate and your local code or the National Electrical Code to be sure unit is connected to the proper power source. Verify correct incoming voltage according to the Data Plate information.

A protected circuit of the correct voltage and amperage must be run for connection of the supply cord. Machine must be grounded and connected in accordance with NEC Article 422 Appliances.



***DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit. If machine still running when power is off, disconnect power at the circuit breaker before unplugging the machine.***



***WARNING: Machine and compressor warranties are void if failure is due to improper electrical installation.***

## 4 OPERATION

The minimum temperatures in order that foods don't begin to spoil are:

|                         |                 |
|-------------------------|-----------------|
| Refrigeration           | +50° F (+10° C) |
| Frozen food maintenance | +5° F (- 15°C)  |

Machine must reach proper temperature before loading products. If an interruption in the power supply occurs and it is longer than 20 minutes, check that the foods don't exceed the critical points, check that they are not altered and avoid opening the doors.

***NOTE! Good air flow inside the cabinet is critical. Do not block air flow to the fans and allow space along the front, back and sides.***

CAUTION! Do not introduce hot foods, chemical or corrosive products, drugs, neither open beverage bottles.

## 5 MAINTENANCE

### Stainless Steel Care and Cleaning

Proper cleaning of stainless steel requires soft cloths or plastic scouring pads. Never use steel pads, wire brushes or scrapers!

Cleaning solutions need to be alkaline or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaner containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.

Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the ALL food products from any stainless steel surface. Common items include peppers, tomatoes and other vegetables.

### Cleaning the Condenser Coil



***DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.***

Disconnect machine.

The condenser coil requires regular cleaning; recommended is every 30-60 days, depending the accumulation of dust and grease.

If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush. Heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil.

If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air. ***Be sure all electrical and mechanical parts are dry before turning on the power.***

***Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil! .Do not place filter material in front of condenser coil. This material blocks air-flow to the coil similar to having a dirty coil!***

If you keep the Condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

***Neglecting the condenser coil cleaning procedures WILL VOID YOUR WARRANTY associated with the compressor or cost to replace the compressor!***

### **Drain Maintenance**

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. IF YOU NOTICE EXCESSIVE WATER ACCUMULATION ON THE INSIDE OF THE UNIT be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan.

IF WATER IS COLLECTED UNDERNEATH THE UNIT you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The levelling of the unit is important as the units are designed to drain properly when on a level surface, if your floor/ table is not level this can also cause drain problems. Be sure all drain lines are free of obstructions; typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

## 6 TROUBLE SHOOTING

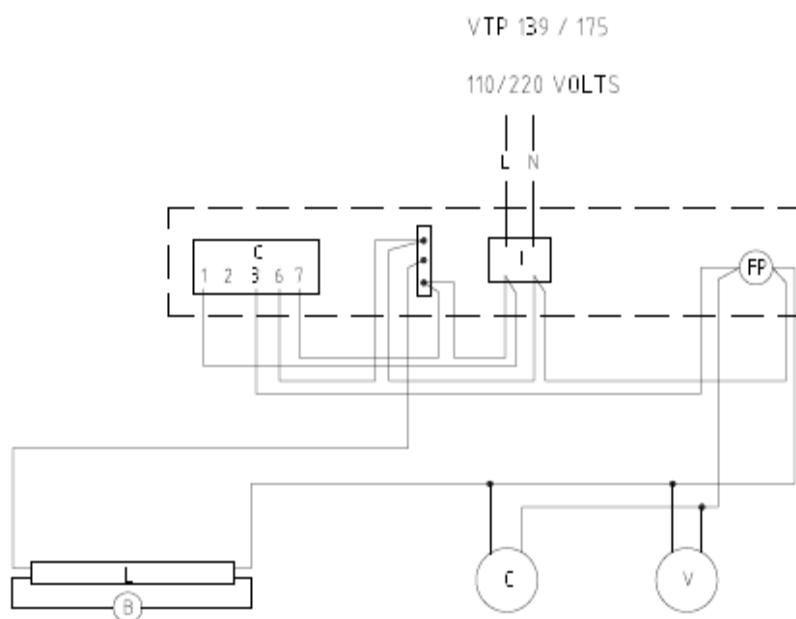
Sometimes, working failures are due to simple causes which can be solved by the user. Before asking for the help of a qualified technician, you have to do some verification. These failures are not covered by the warranty:

- 1) Refrigerator doesn't work
  - a. Check out that machine is still connected
  
- 2) Refrigerator doesn't reach temperature
  - a. Check out that the thermostat is not in OFF position
  - b. Ensure Equipment is in a ventilated place and removed min. 2" from any other appliance or heat source
  - c. The environment maximum temperature must be 38°C / 100 °F
  - d. All the pans must remain in place for proper operation of the unit
  - e. To insure proper air flow, product must not be placed higher than the maximum level mark located on the internal wall of the unit
  - f. Check out temperature is not Celsius
  - g. Don't put any food inside up to VTP is at temperature
  
- 3) There is water inside the refrigerator
  - a. Check out that drain pan inside the cabinet is in position
  - b. Check out that there is not food clogging the drain line.
  
- 4) There is water under the refrigerator
  - a. Check out that the drain pipe is over the pan
  - b. Check out cabinet is level

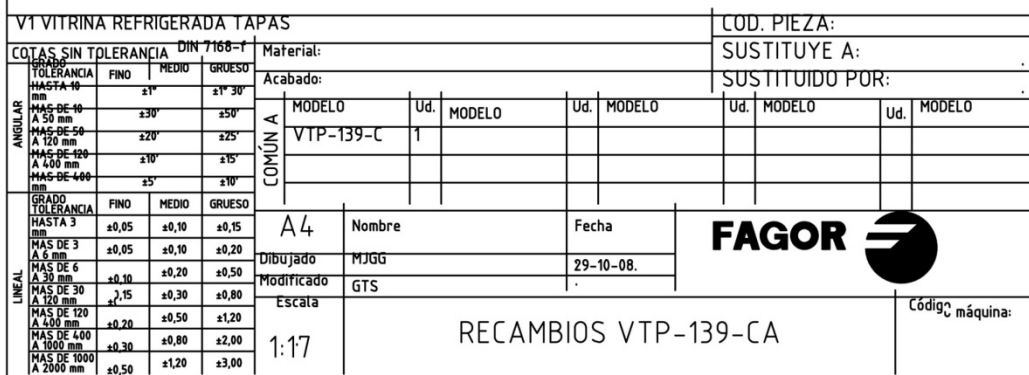
*Warning: To assure proper operation of equipment it is recommended that the unit is on for 8 hours prior to the introduction of perishables.*

## 7 WIRING DIAGRAMS

| SÍMBOLO | DESCRIPCIÓN              | DESCRIPTION      |
|---------|--------------------------|------------------|
| V       | Ventilador de evaporador | Evaporator's fan |
| C       | Compresor                | Compressor       |
| L       | Lámpara                  | Lamp             |
| FP      | Foco piloto              | Pilot lamp       |
| B       | Balastro                 | Ballast          |
| I       | Interruptor general      | Main Switch      |
| C       | Control                  | Control          |







# PARTS BREAKDOWN VTP.

|    | Code        | Denominación                   | VTP-139-220V 50-60 Hz. | VTP-139-115V 50-60 Hz. | VTP-175-220V 50-60 Hz. | VTP-175-115V 50-60 Hz. |
|----|-------------|--------------------------------|------------------------|------------------------|------------------------|------------------------|
| 14 | 6041090003  | CONTAINER GN 1/3-40            | 6                      | 6                      | 8                      | 8                      |
| 18 | V107130062  | FRAME .VTP139 A 1366mm         | 2                      | 2                      | 2                      | 2                      |
|    | 6007130108  | FRAME PLAT.5540mm              | 1                      | 1                      | 1                      | 1                      |
| 24 | 603902M0002 | ACRILICO PANEL 44X1820X1       | 0,0600                 | 0,0600                 | 0,0600                 | 0,0600                 |
| 36 | V109050057  | PANEL CURVED VTP               | 1                      | 1                      | 1                      | 1                      |
| 17 | V167170004  | GLASSES RAIL VTP-139-C         | 1                      | 1                      | 1                      | 1                      |
| 20 | V107130058  | TOP PANEL VTP139 A 1366MM      | 1                      | 1                      | 1                      | 1                      |
| 35 | 6035050006  | GLASS DOOR 550X165X3 VTP-139   | 2                      | 2                      | 2                      | 2                      |
| 1  | 6021010010  | COMPRESSOR .TL-4-G R134A 220V  | 1                      |                        | 1                      |                        |
| 1  | 602101M0018 | COMPRESSOR NE-6160-Z. 115 V.   |                        | 1                      |                        | 1                      |
| 2  | 6029020023  | CONDENSER 7x3 VTP              | 1                      | 1                      | 1                      | 1                      |
| 3  | 6021050008  | FAN MOTOR 220V 120X120 C/BOLAS | 1                      |                        | 1                      |                        |
| 3  | 6021050020  | FAN MOTOR 115V 120X120 C/BOLAS |                        | 1                      |                        | 1                      |
| 13 | 604701M0002 | DRYER 25 gr.                   | 1                      | 1                      | 1                      | 1                      |
| 6  | 6007020003  | CAPILARY TUBE 0.42 mm          | 3000mm                 | 3000mm                 | 3000mm                 | 3000mm                 |
| 16 | 602129M0005 | FLUORESCENT LIGHT 30/32W       | 1                      | 1                      | 1                      | 1                      |
| 4  | 602129M0010 | BALLAST ELECTRONIC 120/220 V   | 1                      | 1                      | 1                      | 1                      |
| 5  | V109170057  | SOP.REACT. Y CEBADOR VTP INC.  | 1                      | 1                      | 1                      | 1                      |
| 25 | V109010033  | FRONT PANEL VTP                | 1                      | 1                      | 1                      | 1                      |
| 10 | 602135M0024 | THERMOSTAT CAREL 120V          | 1                      | 1                      | 1                      | 1                      |
| 9  | 6021130003  | ORANGE LIGHT                   | 1                      | 1                      | 1                      | 1                      |
| 11 | 6021130001  | ON / OFF SWITCH                | 1                      | 1                      | 1                      | 1                      |
| 12 | 6021130002  | LIGHT SWITCH                   | 1                      | 1                      | 1                      | 1                      |
| 29 | 6035010003  | GLASS CURVED 1364MM RED-GREY   | 1                      | 1                      | 1                      | 1                      |
| 27 | 602101M0057 | STARTING KIT TL-4-G            | 1                      | 1                      | 1                      | 1                      |
| 23 | 6003010170  | SIDE PANNEL                    | 1                      | 1                      | 1                      | 1                      |
| 8  | 6003010012  | LEG M-10x40 PR-30              | 4                      | 4                      | 4                      | 4                      |
| 15 | V139020002  | PROTECTOR LIGHT VTP-139        | 1                      | 1                      | 1                      | 1                      |
| 18 | 6007130108  | DOORS RAIL 5540mm              | 2                      | 2                      | 2                      | 2                      |
| 17 | V107130018  | GLASS JOINT VTP 1366PLAT       | 1                      | 1                      | 1                      | 1                      |
| 20 | 6007130114  | PERF.PANT SILVER.5540mmVTP139  | 1                      | 1                      | 1                      | 1                      |
| 7  | V107010001  | PROBE HOUSING                  | 1                      | 1                      | 1                      | 1                      |

## 9 WARRANTY

**One Year Parts & Labor Warranty:** Fagor Commercial, Inc. ("Fagor") warrants to the first-end-user purchaser (the "User") that the Fagor brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (1) one year from the date of Installation (Warranty Commencement date), but in no event to exceed (15) fifteen months from the date of shipment. Warranty is Not Transferable

**Warranty Coverage:** If there is a defect in material or factory workmanship covered by this Warranty reported to Fagor during the period the applicable Warranty is in force and effect, Fagor will repair or replace, at Fagor's option, that part of the Equipment that has become defective. Fagor will cover labor cost within one year from the Warranty Commencement date or 15 months from shipment date, whichever occurs first. Fagor shall bear all labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Fagor or its authorized representative. Charges for warranty travel time to round trip total of (2) two hours or up to 100 miles total. Any charges exceeding those stated herein or overtime rates must have prior authorization by Fagor.

**Additional Four Year Compressor Part Warranty:** In addition to the warranty set above. Fagor warrants the compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) year extended warranty only applies to hermetically sealed parts of the compressor and does not apply to any other part or component, including, but not limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

The original purchaser shall be responsible for returning the defective compressor to Fagor prepaid. This warranty shall be void if the compressor, in Fagor's sole judgement, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Fagor in any way so as, in Fagor's sole judgement, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This warranty does not apply to a compressor in any unit that has been moved from the location where it was originally installed.

**Parts Warranty Coverage:** Fagor warrants all new machine parts produced or authorized by Fagor to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Fagor will replace the defective part without charge. Defective parts become the property of Fagor.

Fagor will have no responsibility to honor claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Fagor within thirty (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Fagor will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of User's records pertaining to the Equipment to

determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

**Exclusions from and Conditions to Warranty Coverage:** This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused. Application of this Warranty is further conditioned upon the following:

- Installation. The Equipment must be properly installed in accordance with Fagor's installation procedures.
- No Alteration. The Equipment must not have been modified or altered from its condition at the date of original installation.
- Use. Fagor equipment is not designed for personal, family or household purposes, and its sale for such purposes is not intended. In the event the equipment is so used, this warranty shall be null and void, and the equipment shall be deemed to have been sold "as is-where is" without any warranty of any kind, including without limitation any warranty of title, non-infringement, merchant-ability or fitness for a particular purpose.
- Proper Maintenance and Operation. The Equipment must be properly maintained and operated in accordance with Fagor's maintenance and operating procedures. All service, labor and parts must be acquired from Fagor or its authorized service representative for the User's area.
- This warranty is void if failure is a direct result of handling &/or transportation, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

The foregoing warranty is in lieu of and excludes all other warranties not expressly set forth herein, whether express or implied by operation of law or otherwise, including but not limited to any representation of performance and any implied warranties of title, non-infringement, merchantability or fitness for a particular purpose. No other warranties are authorized on behalf of Fagor unless specifically issued by Fagor.

Fagor shall have no liability for incidental or consequential losses, damages including without limitation or expenses, loss of sales, spoiled food, profits or goodwill, claims whether or not on account of refrigeration failure or punitive or exemplary damages directly or indirectly arising from the sale, handling or use of the Equipment or from any other cause relating thereto, whether arising in contract, tort, warranty, strict liability or otherwise. Fagor's liability hereunder in any case is expressly limited, at Fagor's election, to repair or replacement of Equipment or parts therefore or to the repayment of, or crediting the user with, an amount equal to the purchase price of such goods.



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